

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

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Good Cost Management by Cannery Provides Benefits to Consumers, President Burns Tells Maine Cannery

Food canners have performed an economic miracle in holding the price line on canned foods against sharp increases in their major items of cost, N.C.A. President Edward E. Burns told members of the Maine Cannery and Freezers Association at their June 18 meeting in Kennebunk Port.

One of the most important contributing factors to the "best buy" position of canned foods has been the increased production efficiency of the industry year after year, he stated. "Commercial food canners have increased their output per man-hour twice as much as other industries in the past decade." For canners, it is 50 percent against 25 percent for industry as a whole.

This performance results in direct benefits to the consumer, Mr. Burns pointed out. "There has been a decade of increased costs-of-living," he said. "But the retail price index for canned fruits and vegetables, reported by the Bureau of Labor Statistics, has risen much less by comparison with other foods. The latest index shows these canned products at 108.6 percent of the 1947-49 base period, compared with 121.6 percent for all foods, and 123.5 percent for all retail items."

Mr. Burns asserted that this stable price performance is attributable to the ingenuity and good management of canners, who while increasing their productivity have kept their prices relatively stable in the face of increasing costs of doing business.

In 1957, for example, Mr. Burns told the Maine canners, canner's costs for paying labor were 57 percent higher than the 1947-49 average. Their costs for purchase of the containers they use, and which the housewife wants, had risen 42 percent. They were paying 11 percent more to farmers for their raw product. But while all these costs of operation were increasing, by big percentages, all canned foods retail prices to the consumer had gone up only 6.4 percent.

"Since the swing is in this direction," he told his audience, "our progress will demand still greater efficiencies. Consumer needs and wants

will set the pace of our industry, as they have in the past. It will be our job to meet, and somehow surpass the pace we have set for ourselves.

"Our constant increase in production efficiency has made it possible for the average consumer today to buy almost twice the quantity of canned foods per weekly income that was possible during the 1935-39 period.

"This has occurred despite a 300 percent increase in the cost of factory labor and a 60 percent increase in the cost of containers during that period, not to mention increases in costs of transportation, supplies, machinery and raw material," Mr. Burns stated.

Highlights of Mr. Burns' address at the Maine meeting were distributed by the Information Division in a press release to 53 Maine newspapers, 27 radio and television stations, wire services, and canning trade journals.

N.C.A. Planning Exhibits in Nation's Capital and Other Activities in Support of September Canned Foods Month

Plans are being made for special exhibits in the Nation's Capital in observance of "September is Canned Foods Month." Members of the N.C.A. staff have been negotiating with certain of the agencies at both the U. S. Department of Agriculture and the U. S. Department of Commerce, each of which have indicated a willingness to accommodate such exhibits in special public foyer space in their respective Administration buildings.

Whatever is decided will involve joint participation by N.C.A. with the Cannery League of California, the Canning Machinery and Supplies Association, the Can Manufacturers Institute, the Glass Container Manufacturers Institute, and the United States Steel Corporation.

Various staff members of N.C.A. and its public relations counsel, Dudley-Anderson-Yutzy, are formulating the exhibit plans and consideration is being given to (1) utilizing the impressive exhibit about the public service values of the canning industry shown by U. S. Steel at the last N.C.A. Convention, (2) building one to illustrate the impressive variety of canned foods (the 1,029 different items)

Change Made in Sanitation Conference Date

At the request of the Indiana Cannery Association, the Conference on Sanitation and Processing Problems, announced previously for July 10 at the Fettig Canning Corp., at Elwood, Ind., has been changed to July 11, to avoid conflict with another canning industry event (see INFORMATION LETTER of June 14, page 194).

The revised schedule follows:

July 8—Morristown Canning Co., Inc., Morristown, Ind.

July 11—Fettig Canning Corp., Elwood, Ind.

July 15—Horticulture Building, Ohio State University, Neil Ave. at 17th, Columbus, Ohio

July 17—Cafeteria, H. J. Heinz Company, Bowling Green, Ohio

listed in *The Almost Complete Canner*, and (3) adopting The Grandma's Pantry exhibit, in which the N.C.A. Laboratories and Information Division assisted the Federal Civil Defense Administration in its effort to inform housewives how best to prepare for possible atomic warfare.

Meetings are underway with USDA and Commerce officials, and with the other participating groups, and announcement of final determination on the Canned Foods Month exhibit will be made later.

Other Phases of Promotion

The N.C.A. and the D.A.Y. agency are actively engaged in plans for diverting the continuous Consumer and Trade Relations Program work into forms that will promote "September is Canned Foods Month." Much work has already been done, as was reported at the C.A.T.R. Committee meeting in May.

Several magazines have been in conference with the Consumer Service Division and D.A.Y. on types of feature tie-ins for their September issues. *American Home*, *American*

Weekly and Family Circle are committed and others expected to follow. D.A.Y. has assisted Continental Can Company with some of its Canned Foods Month editorial projects, particularly its *Canned Foods Merchandise Digest* features and a newspaper clip sheet that will contain 10 stories and three pictures promoting the drive. Some of the steel companies have consulted D.A.Y. The Malayan Tin Bureau has sought advice from the Information Division on their plans, and this Division, along with the N.C.A. Western Research Laboratory has collaborated in a feature article that will be run in a special Canned Foods Month section of the *San Francisco Chronicle* in September.

To Cover All Media

Special efforts are being made to see that all media are covered in the N.C.A. activity. For instance, the D.A.Y. agency regularly serves the A.P. and U.P.I. radio syndicates with releases going to 1,640 broadcasting stations, and will send Canned Foods Month scripts to these outlets. Consideration is being made of special TV kits and material for home demonstration people.

Consumer Service Activities

The N.C.A. Consumer Service Division reports the following outline of activities on Canned Foods Month that will reach national circulation:

Magazines—women's service: Work has been done with several magazines in this field. Sometimes this was simply encouraging them to cooperate—in other cases, to supply or check material.

Magazines—institutional: Information, recipes and food photographs have been supplied for four September features in this field. Two of them are guest features under Katherine R. Smith's name.

Newspapers—metropolitan: Five different national lists will receive individual stories with recipes and food photographs.

Newspapers—color: A color photograph with recipes and story will be supplied color-using newspapers. This will go out in advance—probably late July. A second color photograph will be released to the ROP Color service.

Newspapers—small daily (mat-using): A mat release including story, photograph and recipe will be distributed to 1,344 newspapers.

Newspapers—weekly-community (mat-using): A mat release including story, photograph and recipe will be distributed to 3,000 newspapers.

Television kit: A television kit including supply lists, production tips and script, with recipes and photographs for on-camera use will be sent to women in 75 cities in leading market areas.

Radio: A radio release will be sent to approximately 1,000 broadcasters.

Report on Measuring Quality of Tomatoes for Processing

A new inspection procedure for measuring the quality of tomatoes for processing can be successfully based on (1) an objective color measurement by use of photoelectric instruments, and (2) a subjective estimation of defects in the fruit, according to a research report issued by the U. S. Department of Agriculture.

The report describes work in which five of these instruments were tested under field conditions. They measured small differences in the color of the skin, flesh, and raw juice. From these tests, researchers found that raw tomato juice offered the most promising method of objectively evaluating tomato color.

Under the present inspection system, inspectors place tomatoes for manufacture of strained tomato products in either of three tomato grades—U. S. No. 1, U. S. No. 2, or culls. These three separations are based on a combination of color and freedom from defects.

Any additional subdivisions on the basis of color alone are impractical, if not impossible. The new photoelectric instruments, however, would make color subdivisions more feasible.

It may also be possible, through current research, to establish new procedures for evaluating the extent of defects. At present, inspectors also base their grades on discolored growth cracks, chiveling, molds, decay, sunburn, sunscald, freezing, etc.

A more objective analysis could be made by considering defects as a single factor and then combining this with a value for color.

This rather extensive research into all phases of color and defect analysis has demonstrated that a new inspection procedure is possible. Some day such a method may supplement or replace the present grading procedure.

A copy of the report, *Judging Quality of Tomatoes for Processing by Objective Color Evaluation, with Subjective Estimation of Defects*, Marketing Research Report No. 235, can be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

1957-58 Packs of Apples and Applesauce

Reports on the 1957-58 packs of canned apples and applesauce have been issued by the N.C.A. Division of Statistics.

CANNED APPLES

State	1956-57	1957-58 (cases—basis 6/10)
New York.....	943,820	806,844
Md., Pa., and Va.....	2,333,385	2,014,871
Wash., Ore. and Idaho...	376,746	319,005
California.....	159,140	179,842
Other states.....	103,618	147,623
U. S. Total.....	3,916,709	3,668,185

Other states include Colo., Me., Mich., and Wis.

APPLESAUCE

State	1956-57	1957-58 (actual cases)
New York.....	4,936,853	4,270,756
Md., Pa., and Va.....	7,237,083	6,104,081
Wash., Ore. and Idaho...	173,416	449,697
California.....	2,082,642	2,493,308
Other states.....	919,723	688,437
U. S. Total.....	15,339,316	14,006,339

Other states include Mich., Mo., Tenn., Wis., and N. J.

Stocks of Canned Fruits on June 1 and Season Shipments

Reports on canners' stocks and shipments of canned apples, applesauce, apricots, RSP cherries, sweet cherries, peaches, and pears have been issued by the N.C.A. Division of Sta-

tistics, and detailed reports covering the June 1 stock and shipment situation have been mailed to all canners of these products.

	Carry-over month	Case basis	Total Supply		Canners' Stocks June 1		Season Shipments to June 1	
			1956-57	1957-58	1957	1958	1957	1958
Apples.....	Sept.	6/10	4,614	4,631	1,676	1,845	2,938	2,786
Applesauce.....	Sept.	actual	16,464	16,364	5,338	4,556	11,125	11,808
Apricots.....	June	24/2½	5,373	5,181	1,016	620	4,357	4,501
RSP cherries.....	July	actual	3,103	3,805	314	194	2,790	3,611
Sweet cherries.....	June	24/2½	1,113	1,074	105	174	1,006	900
Peaches.....	June	24/2½	30,136	30,153	6,276	3,734	23,800	26,419
Pears.....	June	24/2½	10,610	11,280	2,662	2,488	7,948	8,742

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of May has been reported by the Agricultural Marketing Service of USDA at 207,969 thousand pounds, including quantities for defense.

CANNED MEAT AND MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION, MAY, 1958

	3 Lbs. Under & over 3 Lbs.	Total (thousands of pounds)
Luncheon meat.....	12,999 13,034	26,033
Canned ham.....	29,342 662	29,903
Beef hash.....	321 5,701	6,021
Chili con carne.....	457 6,465	6,922
Vienna sausage.....	218 5,145	5,363
Frankfurters and weiners in brine.....	5 26	31
Deviled ham.....	1,076 1,076	
Other potted and deviled meat products.....	9 2,414	2,424
Tamales.....	75 1,250	1,325
Sliced, dried beef.....	33 378	412
Chopped beef.....	13 636	649
Meat stew.....	195 9,249	9,445
Spaghetti meat products	168 7,702	7,870
Tongue (not pickled)...	54 217	271
Vinegar pickled products	611 1,548	2,159
Sausage.....	659 659	
Hamburger.....	275 2,610	2,885
Soups.....	2,356 54,390	56,747
Sausage in oil.....	470 592	1,062
Tripe.....	451 451	
Brains.....	302 302	
Loins and picnics.....	2,908 87	2,995
All other products 20% or more meat.....	247 7,401	7,647
All other products less than 20% meat (except soup).....	583 30,854	31,437
Total all products.....	51,239 152,750	203,990

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 207,969 thousands pounds.

Forthcoming Meetings

- June 23-25—Grocery Manufacturers of America, Inc., Midyear Meeting, The Greenbrier, White Sulphur Springs, W. Va.
- July 7-25—Annual Canners Technicians School, co-sponsored by N.C.A., Indiana Canners Association, and Purdue University, Lafayette
- July 17-18—National Kraut Packers Association, Annual Meeting, Catawba Cliffs Beach Club, Fort Clinton, Ohio
- July 25—Northwest Canners and Freezers Association, Summer Membership Conference, Columbia Edgewater Country Club, Portland, Ore.
- July 27-29—International Apple Association, Inc., 64th Annual Convention, Montreal, Quebec
- July 30-Aug. 8—Annual Canners Technicians School, co-sponsored by N.C.A., New York State Canners and Freezers Association, and Geneva Agricultural Experiment Station, Geneva
- Sept. 30—Fourth Military-Industry Packaging and Handling Symposium, Washington, D. C.
- Oct. 16-18—Florida Canners Association, 27th Annual Convention, Americana Hotel, Bal Harbour

- Oct. 23-25—Super Market Institute, Midyear Conference, Ambassador Hotel, Los Angeles
- Nov. 4-5—Iowa-Nebraska Canners Association, Canners and Fieldmen's Conference, Hotel Fort Des Moines, Des Moines
- Nov. 6—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago
- Nov. 10—Wisconsin Canners Association, Annual Convention, Schroeder Hotel, Milwaukee
- Nov. 10-12—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria, New York City
- Nov. 19-21—Indiana Canners Association, Fall Meeting, French Lick
- Nov. 23-25—Pennsylvania Canners Association, 44th Annual Convention, Yorktowne Hotel, York
- Nov. 24-25—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids
- Dec. 1-2—Ohio Canners Association, 51st Annual Convention, Dayton Biltmore Hotel, Dayton
- Dec. 4-5—New York State Canners and Freezers Association, 73d Annual Convention, Hotel Statler, Buffalo
- Dec. 9—Minnesota Canners and Freezers Association, 52d Annual Convention, Hotel Radisson, Minneapolis
- Dec. 13—National Food Sales Conference, National Food Brokers Association, Chicago
- Jan. 8-9—Canners League of California, 36th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco
- Jan. 19-21—Northwest Canners and Freezers Association, 3rd Annual Convention, Multnomah Hotel, Portland, Ore.
- Feb. 4-5—Minnesota Canners and Freezers Association, 12th Annual Canners and Fieldmen's Short Course, Hotel Radisson, Minneapolis
- Feb. 9-11—Canadian Food Processors Association, Annual Convention, Empress Hotel, Victoria, B. C.
- Feb. 20-21—National Red Cherry Institute, Annual Meeting, Sheraton Hotel, Chicago
- Feb. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 52d Annual Convention, The Conrad Hilton, Chicago
- March 13-14—Utah Canners Association, 47th Annual Convention, Hotel Utah, Salt Lake City
- March 15-17—Canners League of California, 55th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

Farm Journal

Louise Stiers, associate editor, featured canned foods in her article "Dump-in Casserole" in the June issue of *Farm Journal* magazine. The sub-head says, "A wonderful, quick new main dish from six canned foods baked together."

The author goes on to say, "When you need to get supper in a hurry, try our Surprise Potato-Tuna Bake. Tastes extra good, and there's even enough potato in it to please the men-folks. Just open the six kinds of canned foods, dump them into a greased casserole, mix well and run the dish in the oven."

Canned foods used in the recipe are chunk style tuna, shoestring potatoes, cream of mushroom soup, mushrooms, pimientos, and evaporated milk. An attractive color photograph shows the casserole and canned foods used.

The recipe was distributed to members of *Farm Journal's* Family Test Group to find how they liked it, the

cost of groceries and the time it took them to get the casserole ready for baking. The average cost of the canned foods was \$1.80, and the average time spent in fixing the dish for baking was 10 minutes. A typical comment from the test group was, "The casserole is easy and quick, economical and good for a main dish."

A variation of the recipe, "Surprise Chicken-Potato Bake," substitutes chicken for the tuna, canned cream of chicken soup for the cream of mushroom soup, and a can of whole kernel corn for the mushrooms. It also suggests omitting the corn and adding a can of deviled ham.

The American Weekly

"Everyone likes to give way to a sudden urge and pick up and go on a picnic." The cleverest way to do this, according to a ten-page feature article in the June 22 issue of *The American Weekly*, is to "put on your outdoor clothes, pick up a sweater, and drive to the market. There, ready to serve and enjoy, is food for an endless variety of tasty outdoor meals. No advance preparation is necessary, no complications at the picnic grounds—but be sure you have a can opener."

Pork and beans, brown bread, sauerkraut, potato salad, ripe olives, macaroni and cheese, chow mein, chow mein noodles, salmon, tuna, ham, luncheon meat, soup, deviled ham, chicken spread, sardines, tongue, evaporated milk, mixed vegetables, crushed pineapple, chunk pineapple, pineapple juice, prune juice, liver sausage, chocolate sundae sauce, fruit salad, pickled beets, shrimp, tomato sauce, concentrated beef bouillon, apricots, whipped topping, and even cake are all canned foods mentioned in Amy Alden's article, "Pick Up and Go on a Picnic," as being valuable assets at picnic time.

The can opener is not only the key to success for this spur of the moment idea of heading for a favorite camping spot, but also is indispensable in preparing for those picnic lunches planned ahead of time, the article states.

The article goes on to say that by using such staples as canned tomato sauce or catsup as a base for barbecue sauce, or stuffing tomatoes with canned tuna are quick tricks that make the picnic as much fun for the cook as for her family.

It's so easy to "pick up and go on a picnic" when you "at your leisure assemble a canned and packaged picnic" choosing "tempting foods from your freezer, refrigerator, pantry shelf, or neighborhood store."

C.&T.R. Brochure Approved

The N.C.A. is receiving numerous complimentary comments about *The Almost Complete Canner*, the cartoon-illustrated brochure listing 1,029 different canned food items, prepared for food editors as part of the Consumer and Trade Relations Program (see INFORMATION LETTER of April 5, page 131). Last week the N.C.A. mailed to members a leaflet reproducing some of these comments. Characteristic of these are the following selections:

Good Housekeeping: The most attractive thing we've seen lately. It is wonderful to see a piece of material of this kind done in such an imaginative and interesting way.

Look: I am intrigued, fascinated and delighted with the document from you that just arrived in the mail concerning canned foods! I've wanted such as this for a long time, and can't tell you how welcome it is, and also how provocative.

Radio Station KSL, Salt Lake City: We are extremely pleased with *The Almost Complete Canner*. In fact, we are fascinated by it. It really reads like true poetry. Congratulations on bringing about something really grand.

Pittsburgh Post-Gazette: . . . handsome enough to frame!

TV Station WATG, Ashland, Ohio: It now hangs on my kitchen wall.

Farm and Ranch: What a clever interesting piece is your *Almost Complete Canner*. Amazing.

New York Daily News: . . . pleases our fancy and impresses us very much.

Yankee Network: Your *Almost Complete Canner* is just about the greatest! Such fun . . . and so educational at the same time.

Built-in Maid Service Cited

Food is a "better buy" than it was two generations ago because of the "built-in maid service" that processors have achieved in their production and packaging, Secretary of Agriculture Ezra Taft Benson told the Washington Food Group meeting on June 11. He described these conveniences as one of the blessings of free enterprise, which have brought about the situation whereby the average U. S. factory worker now works about an hour less than he did in 1952 to buy a \$9 bag of food.

The Secretary pointed to farm, industry and government cooperation in "a search for greater efficiency, better quality, and wider markets," and stated that "research can help point the way to a lot of market expansion we need."

While farmers, industry, and government are working together to lower costs, improve quality and expand markets, this "must not be the extent of our cooperation . . . farm programs are also your programs . . . you have a public responsibility to help keep the farm economy healthy," he said.

True Story

The July *True Story* magazine section on salads by Esther Foley, home service director, includes many canned foods in the recipes.

One of the articles, "Mix Your Man A Salad" is of special interest. The full-page color photograph illustrating the article shows a can of tomato paste, used in the recipe "Sauce Niçoise." Three small black and white photographs show canned tuna, chicken and luncheon meat used in salads. Other recipes given use canned tuna, pineapple, pimiento and tomato juice.

True Story is read by over five million women, mostly young housewives.

1958 Canning Trade Almanac

The 1958 edition of *The Almanac*, comprehensive reference manual on the canning industry, has been issued. This year's edition is the 43rd and comprises 372 pages.

This well-known manual presents lists of the various associations of the industry, and a buyers guide of machinery, supply and brokerage services.

It reproduces texts of the Food, Drug and Cosmetic Act and the Identity, Quality and Fill Standards for canned and frozen products. Box specifications, can sizes, and label requirements are published.

The *Almanac* gives both raw product and production statistics citing the acreage, yield, price, value of canning crops and enumerates the packing seasons. It also furnishes pack statistics, stock and shipment reports, and export and import figures.

Copies of the 1958 *Almanac* are sold by Edward E. Judge, P. O. Box 248, Westminster, Md., for \$5 each.

Leasing of Motor Trucks

The Interstate Commerce Commission proposes to permit both common and contract carriers to lease vehicles without drivers to shippers, under proper conditions. Under the present rule only contract carriers may lease vehicles without drivers to shippers, and then only after approval of each contract by the ICC.

Notice is given in the *Federal Register* of June 17 that the ICC proposes to revise its rule with respect to rental of equipment without drivers to read as follows:

"Sec. 207.6(b) *Rental of equipment without drivers.* Authorized carriers may rent equipment to private carriers or shippers under circumstances wherein the authorized carriers do not furnish, provide, or arrange for drivers, and such renting does not result in rebates, concessions, or other unlawful practices, provided the authorized carriers maintain a record of such transactions, including the terms and charges, and retain such record for a period of three years."

USDA Says Plant Nutrition May Be Key to Insect Control

Preliminary experiments announced by U. S. Department of Agriculture scientists indicate the possibility of a correlation between giving plants the nutrients they need for optimum growth and successful control of spider mites attacking such plants.

The experiments indicate that resistance to insecticides noted in insects and mites may actually represent changes in susceptibility caused by variations in plant nutrient levels.

Subsequent experiments may help determine the advantage of timing insect control practices with seasonal variations of nutrients in plants. The tilling this type of discoloration, continued research may also disclose why susceptibility of mites to an insecticide decreases when nutrient levels are above or below plant requirements. Further work will also include study of the possible effects on mite susceptibility of plant-growth variations produced by variations in light and temperature.

Two photographs illustrating the conduct of research on how fertilizers affect plant susceptibility to mites and differences in well-fed and poorly fed plants used in these tests are available for publication purposes from the Division of Photography, Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Status of Legislation

Agricultural trade development—S. 3420, to raise Title I authorizations from \$4 to \$7.5 billion and to extend P. L. 480 for two years, to June 30, 1960, was passed by the Senate March 20. P. L. 480 was the subject of hearings by the House Agriculture Committee May 5-9, and an extension of P. L. 480 is provided in the omnibus farm bill, H. R. 12954, which was reported by the House Agriculture Committee June 19.

Alaska statehood—H. R. 7999, to provide statehood for Alaska, was passed by the House May 28. S. 49, Alaska statehood, and S. 50, Hawaii statehood, were reported by Senate Interior Committee Aug. 29, 1957.

Anti-dumping Act—H. R. 6006, to amend the Anti-dumping Act of 1921 so as to facilitate determinations under the Act, was passed by the House Aug. 29, 1957, and by the Senate, with an amendment, May 26.

CCC equity payments—S. 2426 (El-lender of La.), to authorize CCC to acquire title to unredeemed loan collateral without obligation to make equity payments, is pending before Senate Agriculture Committee, and H. R. 11389 (Bentley of Mich.) is pending before House Agriculture Committee.

Customs drawback—H. R. 9919, to amend the Tariff Act of 1930 to extend the privilege of substitution for the purpose of obtaining drawback upon reexportation of all classes of merchandise, was passed by the House Feb. 27.

Farmworkers housing—H. R. 9057, to provide for five-year amortization of housing facilities for farmworkers, was reported by House Ways and Means Committee Aug. 21, 1957.

FDA food additives—H. R. 6747 (Harris of Ark.) and S. 1895 (Hill of Ala.), the Administration-sponsored bill, H. R. 8390 (Harris of Ark.), H. R. 8629 (Wolverton of N. J.) and other food additives bills were the subject of hearings by the Health and Science Subcommittee of the House Commerce Committee in 1957 and April 15-16, 1958. N.C.A. supports H. R. 8390 and H. R. 8629.

Fisheries loan fund—S. 2720, to increase the loan fund authorization from \$10 million to \$13 million, was passed by the Senate Aug. 20, 1957. S. 3295, to increase the authorization from \$10 to \$20 million, was passed by the Senate May 29. Referred to House Merchant Marine and Fisheries Committee.

ICC agricultural exemption—H. R. 5823 (Harris of Ark.), to amend the agricultural exemption in sec. 203 (6) (b), was the subject of hearings by the House Commerce Subcommittee on Transportation April 23-25.

S. 3778, including the proposal to terminate the exemption for frozen fruits and vegetables, was passed by the Senate June 11, with amendments. A companion bill, H. R. 12832, was reported by the House Commerce Committee June 18.

ICC private carrier definition—H. R. 5825 (Harris of Ark.), to amend the definition of a private motor carrier, as recommended by the ICC, was the subject of a hearing by the House Commerce Transportation Subcommittee April 28-May 1. S. 3778, including the provision intended to stop "buy-and-sell" trucking, was passed by the Senate June 11, with amendments. A companion bill, H. R. 12832, was reported by House Commerce Committee June 18.

Marketing orders—H. R. 8367 (Slak of Calif.) is designed to authorize the Secretary of Agriculture to continue marketing orders in effect even after parity is reached. No action scheduled.

Marketing orders, cranberries—S. 1680 (10 Senators from 5 cranberry producing states) and other bills to amend the Agricultural Marketing Agreement Act so as to authorize marketing orders for cranberries for canning, were the subject of hearings by a Senate Agriculture Subcommittee April 20, 1957. N.C.A. opposes.

Mexican farm labor—H. R. 10360 (Gathings of Ark.), to extend indefinitely the authority under P. L. 78, 82d Congress, to import Mexican nationals for employment in agriculture, was the subject of hearings by a House Agriculture Subcommittee Feb. 25-March 3, and were the subject of hearings June 9-12. N.C.A. supports.

Packers and Stockyards Act—S. 1356 (O'Mahoney of Wyo.), to transfer antitrust jurisdiction over meat packing operations from USDA to FTC, was passed (as recommended by the Agriculture Committee) by the Senate May 15.

Potato marketing and labeling—A number of bills to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, were the subject of hearings by the House Agriculture Committee and by the Senate Agriculture Committee in 1957. N.C.A. opposes application to canning.

Premier notification—H. R. 7698 (Celler of N. Y.), to require 60 days notice prior to merger of corporations having total book value of more than \$10 million, was reported by House Judiciary Committee May 28, 1957. S. 198 was the subject of hearings by the Senate Antitrust Monopoly Subcommittee April 1-2 and 24-25.

Raw product bargaining—S. 1743 and S. 2444 (Aiken), to legalize organized bargaining for agricultural commodities under certain conditions, has been referred to Senate Agriculture Committee; and H. R. 8799 (Bow of Ohio) and H. R. 7807 (Bentley of Mich.) have been referred to House Judiciary Committee.

Robinson-Patman Act—S. 11 (Kaufman of Tenn.) and H. R. 11 (Patman of Tex.), to restrict the good faith defense against a charge of price discrimination, was approved without recommendation, by Senate Antitrust Subcommittee June 21, 1957, and is pending before the Judiciary Committee.

Small Business Administration—H. R. 7963, to make the SBA a permanent agency and to revise its authority, was passed by the House June 25, 1957, and was reported by the Senate Banking Committee, with amendments, June 16 (see story below).

Trade Agreements Act—H. R. 12591 (Mills of Ark.), to amend and extend the Trade Agreements Act for five years as recommended by the Administration, was passed by the House June 11.

Wage-Hour—S. 1853 (Kennedy of Mass.), which includes proposal to eliminate overtime fishery exemption, was approved, without recommendation, by Senate Labor Subcommittee May 7, 1957.

Waste disposal—H. R. 1082 (Byrnes of Wis.), H. R. 2463 (Lipscomb of Calif.), and H. R. 4134 (Simpson of Pa.), to allow rapid amortization of waste disposal facilities and treatment works, have been introduced. N.C.A. supports the proposal, which is before House Ways and Means Committee.

Small Business Administration

A bill to extend the life of the Small Business Administration was reported by the Senate Banking Committee June 16.

H. R. 7963 was passed by the House last year, and the House-passed bill would make the SBA a permanent agency. The Senate Banking Committee proposes to continue its authority for three years.

Both the House-passed bill and the Senate Banking Committee proposal would raise the ceiling on the SBA's total loans from \$230 million to \$500 million. The maximum on any one loan is \$250,000 under present law and under the bill as passed by the House, and would be raised to \$550,000 under terms of the Senate Committee recommendation.

The Senate Banking Committee also proposed to abolish the agency's Loan Policy Board, so as to remove the Secretaries of Commerce and Treasury from any voice in fixing SBA loan policies.

The Senate version of H. R. 7963 similarly rejected House language committing the SBA to change its definition of small business.

REPORTS ON ASSOCIATION ACTIVITIES

Research Laboratories

The program of the Research Laboratories consists of 108 research and service projects, plus three outside projects designed for special fundamental research. The Laboratories' activities are grouped by type as follows: Bacteriological, chemical, product cuttings, labeling, standards, microanalytical, processing, sanitation, waste disposal, and miscellaneous, such as cooperation with the Claims Division. These activities may be further subdivided into research which seeks to develop new knowledge, and service in which technical knowledge, old or new, is applied to problems encountered by members.

Progress on Over-all Program

Good progress has been made this year on all fronts, as revealed in the report the Director presented at the Board of Directors meeting on May 22 (see INFORMATION LETTER of May 29, page 175). This statement, therefore, will make only brief mention of a few activities to indicate the scope of the program, and each time the Laboratories report hereafter, a specific phase of the work will be covered in some detail without reference to the over-all program.

Last year some of the labeling activities were assigned to the Laboratories. In response to that assignment considerable time has been spent revising the Labeling Manual and working with the Technical Advisory Subcommittee in the development of descriptive labeling terminology. Also work on development of Food and Drug Standards for several products is under way.

Research has continued in the Chemical Department on development of new and better analytical methods, such as determination of total solids in tomato products, rapid AIS for peas and corn, determination of pigment in salmon, measurement of freshness in fish, rapid method for measuring total fat in salmon, etc. In addition, the perennial problem of sea-food canners—that of struvite crystal formation—is under attack, with some experimental packs already secured and others contemplated. A project to investigate the bluing of Dungeness crab has received considerable attention, including experimental packs using variations in precook along with additives. Initial cuttings indicate that changes in precooking

procedures may be effective in controlling this type of discoloration.

A project in cooperation with Rutgers University is underway to determine what quality-benefits may be obtained by low-temperature storage of canned foods. Primarily this has involved taste-panel work.

As in the past, the Bacteriological Laboratories have examined a number of sugar and miscellaneous ingredients samples to determine their suitability for use in canned food. Work has just started at the Berkeley Laboratory on a study financed by the QMC to determine which strain of *Clostridium botulinum* is the most resistant to ionizing radiation. The QMC project in the Washington Laboratory to determine the sterilizing dose of irradiation in five different foods inoculated with 10 strains of *Cl. botulinum* is continuing.

Many process recommendations have been made during the past six months and about one-third of these have required heat penetration studies. Work is continuing on a processing bulletin for fruits in still and agitating cookers, similar to *Bulletin 26-L* for low-acid foods. A major activity at the Western Laboratory this year has been the development and putting into effect of an asparagus tightness control program to insure adequate uniform processing of this product in a minimum of time.

Proceeding on a nationwide basis,

14 one-day Sanitation and Technical Conferences have been held. These have been built around the theme of sanitation, processing problems, and prevention of product contamination. Several others are being planned for later in the year. On industry request, several sanitation surveys have been made during the past several months, including a rather complete study of the olive canning industry in California.

To Conduct Microanalytical Schools

As in previous years, microanalytical schools will be conducted in Indiana, New York, California, and Utah, and considerable time has been spent by staff members in these Departments studying modifications of official methods, developing new teaching techniques, and compiling data furnished by the industry as guide lines for participating canners. A series of seminars on the application of statistical quality control procedures to cannery problems, has been held and was successful enough to warrant plans for continuation.

In the past, canners have had difficulties resulting from insufficient product washing. The Laboratories have spent considerable time for several past years studying this problem and the work is being continued this year with emphasis. Allied to these problems are the difficulties of liquid waste disposal and the Laboratories have worked for many years, individually and with other agencies, on development of disposal methods. This problem is receiving major attention.

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